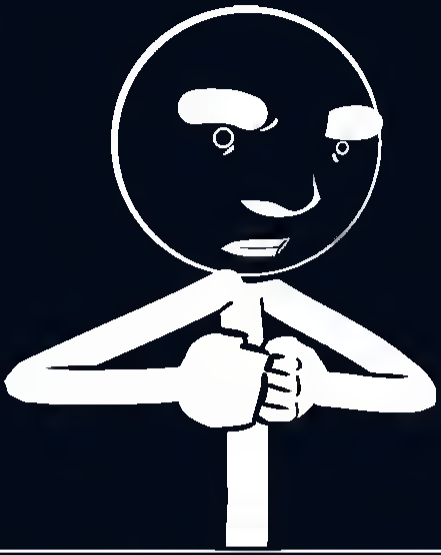
COOKING COMICALLY

IT'S TIME TO BE SERIOUS FOR JUST A SECOND

AMERICA IS AT A CROSSROADS RIGHT NOW

AND THAT MEANS THE ENTIRE WORLD IS AT A CROSSROADS RIGHT NOW



IT'S NEIGHBOR AGAINST NEIGHBOR

BROTHER AGAINST BROTHER

RED VS. BLUE

NORMALLY I STAY VERY QUIET ON ISSUES LIKE THIS ONE BECAUSE YOU DON'T COME HERE FOR NEWS OR OPINIONS

YOU COME HERE FOR THE ESCAPE OF GOOD FOOD AND ENTERTAINMENT AND

THAT'S ALL THIS SHOULD BE...

BUT RIGHT NOW I BELIEVE IT'S MORE IMPORTANT TO BE ON THE RIGHT SIDE OF HISTORY

AND THAT IS WHY HERE AND NOW I'M ANNOUNCING MY SUPPORT FOR

STRAWBERRY

AS THE BEST JELLY

#TeamStrawberry
#MakeJellyGreatAgain
#f**kgrapes

THE THINGS YOU NEED

ALL THE THINGS

Strawberries
1lb 450g

Sugar
1½ Cups 300g

Lemon Juice
~2 Tbsps 30ml

Lemon Zest
½ lemon's worth

PREP TO DO
IT'S TIME TO TALK ABOUT STERILAZATION
OR MORE DIRECTLY HOW DISGUSTING YOU AND EVERYTHING AROUND YOU IS
FRESH JAM IS EXTREMELY SUSCEPTIBLE TO MOLD AND SPOILAGE
THAT'S WHY WE'RE GOING SUBMERGE THE JAR THAT WILL HOLD IT IN WATER AND BRING IT TO A BOIL FOR 15 MINUTES TO STERILIZE IT

ONCE THE JAR AND LID ARE BOILED, USE CLEAN TONGS TO TRANSFER THEM TO A PAPER TOWL TO DRY

DO NOT TOUCH THE WSIDE OF THE JAR OR UNDERSIDE OF THE LID AT ALL OR YOU RISK WTRODUCING BACTERIA THAT WILL UNDO THE 15 MINUTES YOU JUST SPENT AND RUW YOUR JELLY LATER

ALSO WHILE ALL THAT IS GOING ON, PUT A PLATE IN YOUR FREEZER

YES, FOR REAL

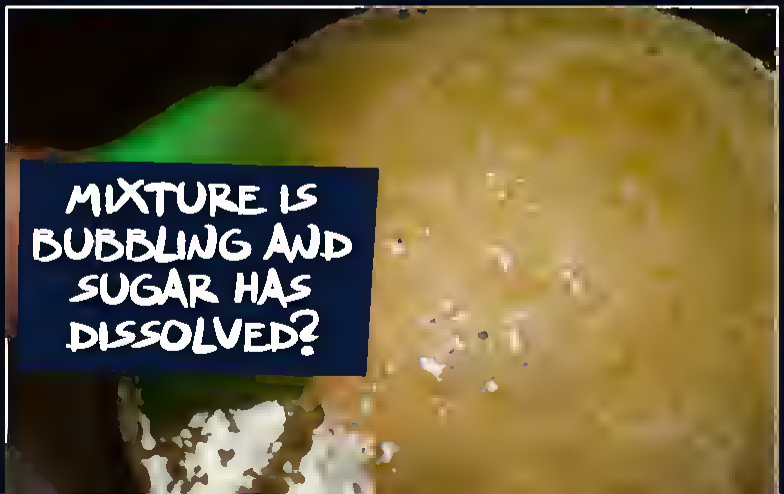
NOW ZEST AND JUICE ½ OF A LEMON

THIS SHOULD GIVE YOU ABOUT THE AMOUNT OF LEMON JUICE YOU NEED

THAT JUICE AND ZEST GOES INTO A POT WITH THE SUGAR ON LOW HEAT

KEEP AN EYE ON THIS AND STIR OCCASIONALLY UNTIL THE SUGAR IS DISSOLVED AND THE MIXTURE

BEGINS TO BUBBLE LIGHTLY



TIME FOR THE STRAWBERRIES

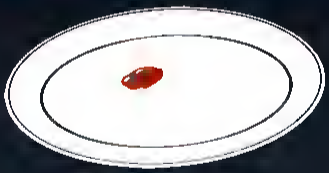
ADMIRE FOR A SHORT TIME

THEN MASH YOUR STRAWBERRIES A BIT AND MIX WELL

TURN UP THE HEAT TO MEDIUM HIGH AND BRING TO A ROLLING BOIL FOR ABOUT 10 MINUTES

THE PLATE TEST:

REMEMBER WHEN I TOLD YOU TO PUT A PLATE IN THE FREEZER? THIS IS WHERE THAT COMES IN



PLACE A SMALL DAB OF YOUR HOT JAM ONTO THE PLATE AND LET IT COOL FOR A MINUTE BEFORE RUNNING YOUR FINGER THROUGH IT

IF THE JAM DOESN'T RUN BACK TOGETHER YOU'RE READY TO GO

THE NOTES

- ASK ANY QUESTIONS YOU'D LIKE IN THE COMMENTS! I'M

PLANNING TO DO A Q&A SOON.

- YOUR TOAST, BAGELS, PB&JS ETC WILL NEVER BE THE SAME...

- DO NOT PUT THE GLASS JAR INTO ALREADY BOILING WATER. THE GLASS COULD AND PROBABLY WILL BREAK. WARM IT UP SLOWLY WITH THE WATER.

- THIS JELLY WILL LIKELY END UP BEING A BIT MORE TART AND A TINY BIT MORE LIQUIDY THAN OFF THE SHELF JELLY, BUT I BELIEVE THE TASTE IS MORE THAN ENOUGH TO CONVERT YOU.

- THIS MAKES ONE JAR'S WORTH AND SHOULD BE EATEN WITHIN A COUPLE WEEKS. IF YOU DOUBLE OR QUADRUPLE THE RECIPE YOU'LL WANT TO GOOGLE SOME STEPS FOR CANNING JAMS AND JELLIES. (EVEN WITH JARS IT'S CALLED CANNING, DON'T ASK ME...)

- STRAWBERRY FOREVER.

AND AS ALWAYS

THANK YOU FOR READING

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